

BREAKFAST

6:30am - 11am

LOADED SWEET POTATO HASH \$17
Chorizo, Veggies, Jalapenos, Cotija Cheese, Avocado,
Cilantro Lime Sour Cream, Sunny Egg

TWO CAGE FREE EGGS YOUR WAY* \$15
Choice of: Hickory Smoked Bacon, Canadian Bacon,
or Country Style Sausage, Breakfast Potatoes and
Toast

ROASTED CINNAMON APPLE
FRENCH TOAST \$15
Cinnamon, Apple Cider

ATLANTIC SMOKED SALMON PLATTER \$18
Toasted Bagel, Cream Cheese, Capers, Tomatoes,
Red Onions, Hard Boiled Egg

BELTA BREAKFAST SANDWICH* \$15
Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado,
Aioli, Sourdough Bread

ORGANIC STEEL CUT OATMEAL \$10
Brown Sugar, Granola, Honey

ENVOY PARFAIT \$8
Mixed Berries Compote, Greek Yogurt, Granola, Honey

FRUIT PLATE \$7
Seasonal Melons and Berries

SIDES \$5

Hickory Smoked Maple Bacon

Canadian Bacon

Country Style Sausage

Breakfast Potatoes

ALL DAY

11am - 11pm

GREENS AND GRAINS SALAD \$13
Barley, Quinoa, Mesclun Greens, Feta Cheese,
Pomegranate Seeds, Lemon Poppyseed Dressing

MARGHERITA FLATBREAD \$17
Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil

SAUSAGE AND GARLIC FLATBREAD \$18
Mozzarella Cheese, Roasted Garlic, Italian Sausage

CHARRED BRUSSELS SPROUT CAESAR \$14
Parmesan Dressing, Pumpkin Seeds,
Sourdough Croutons

THE ENVOY BURGER* \$18
River Rock Farm Beef, Aged Cheddar Cheese, Bacon

Tatiana Rosana, Executive Chef

An 18% service charge, a \$3.50 delivery fee, and any applicable tax will be added to your account.

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.

70 SLEEPER STREET, BOSTON MA 02210

OUTLOOK KITCHEN

DINNER

5pm - 11pm

YUCA GNOCCHI \$25

Sweet Shrimp, Saffron, Calabrian Chilies, Fennel, Cotija

WINTER SQUASH CARBONARA \$26

Sage, Wilted Greens, Parmesan Cheese

MAINE FAMILY FARMS CHICKEN* \$28

White Beans, Roasted Garlic, Parmesan, Leeks, Fresh Herb Salad, Salt and Pepper Rice Crisp

BROWN BUTTER MONKFISH* \$35

Romesco, Marcona Almonds, Rainbow Chard, Heirloom Carrots

PINELAND FARMS FILET MIGNON* \$46

Sunchokes, Roasted Baby Vegetables, Gaufrette Potatoes, Coffee, Cocoa

GEORGES BANK SCALLOPS* \$38

Lobster Bisque, Fregula, White Asparagus, Pearl Onions

DESSERTS

5pm - 11pm

TROPICAL RUM CAKE \$13

Boozy Sponge Cake, Mango, Grapefruit, Crispy Yogurt, Mint

STRAWBERRY FIG CRUMBLE \$11

Polenta Hazelnut Crisp Topping, Honey Thyme Gelato

FROZEN CANNOLI PIE \$13

Cannoli Shell Crust, Ricotta, Dulce de Leche, Espresso Meringue

CAMPFIRE TORTE \$13

Dark Chocolate Ganache, Graham Cracker Crust, Hazelnut Lace, Meringue, House-made Marshmallows

LOCAL GELATO AND SORBET \$10

Ice Haus Patisserie, Natick, MA

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